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Beach is still keen

Storms do no harm, but shellfish beds are closed

Two storms later and Duxbury beach is looking good. Harbormaster Don Beers said it looked "beautiful" after the recent passages of storms Bill and Danny. "If anything, we gained some nice sand, especially after Bill." Duxbury Beach Reservation President Margaret

Kearney agreed with Beers' assessment, saying the beach "faired very well." According to Kearney, northeasters tend to be more of a problem for the beach than tropical weather systems. While the beaches faired well, shell fishing was less fortunate as the heavy rains forced the closure of shellfish beds on Sunday. The Massachusetts Division of Marine Fisheries made that decision. The closure affects both those with permits to dig for clams as well as those engaged in aquaculture.

Going up

Town establishes new fees for farmers' market

By Matthew Nadler
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If you want to sell your homemade jam at the farmers' market next year it will cost you \$55.

That's one of the new, or increased, fees that selectmen approved during Monday night's meeting.

According to Frank Mangione, chairman of the fiscal advisory committee, his committee was approached by the board of health to propose the new inspection and fee for the farmers market.

Inspectional Services Director Scott Lambiase explained that, presently, the health agent checks to make sure a vendor is licensed to make food for sale in their home or business and have the certificate to prove it. "This was sort of new to us," said Lambiase about the farmers' market. Marshfield, he said, has similar policies regarding its farmers market.

Duxbury's Health Inspector, Tracy Mayo, compared the new license to the temporary permit someone might be required to apply for to sell prepared food at an event. However, since the farmers' market lasts through the summer and into the fall, a new permit was needed.

Vendors selling food have a license for their establishment, she explained, which doesn't cover serving food at another location. So, like a temporary permit, she explained, the new fee would cover the new inspection and license.

Other farmers' markets contend with similar issues

In an e-mail, Barbara Anglin of the Plymouth Farmers Market wrote, "the Plymouth Health Department sends one of its inspectors to inspect each farmers market vendor once or twice a season. Before the season starts, I deliver to them a copy of each permit held by each prepared food vendor, which they honor. Anyone doing food preparation or cooking must hold a residential or commercial kitchen retail or wholesale permit from their local board of health to be a member of the market."



Plymouth's Health Agent, Holly Ricardo, in another e-mail, wrote that the farmers' market is inspected at the beginning of the season and she makes occasional surprise visits during the season. In

a later phone call she explained that, presently, Plymouth charges \$150 to the market itself to inspect and license the operation for the season, but with changes in leadership at her department that may change and the Plymouth Farmers' Market may also institute an inspection fee for vendors there.

Calls to representatives of the Duxbury Farmers' Market were not returned by press time.

Besides the farmers market fee, it will also now cost people \$10 to leave sofas, box springs mattresses and other upholstered items at the transfer station.

Town manager Richard MacDonald noted that, unlike other towns in the area, Duxbury had not charged for those items in the past, which resulted in a higher than expected number of those items being dumped in Duxbury.

Residents can also expect to pay more for some fire department inspections, to cremate a loved one and eat at the council on aging.